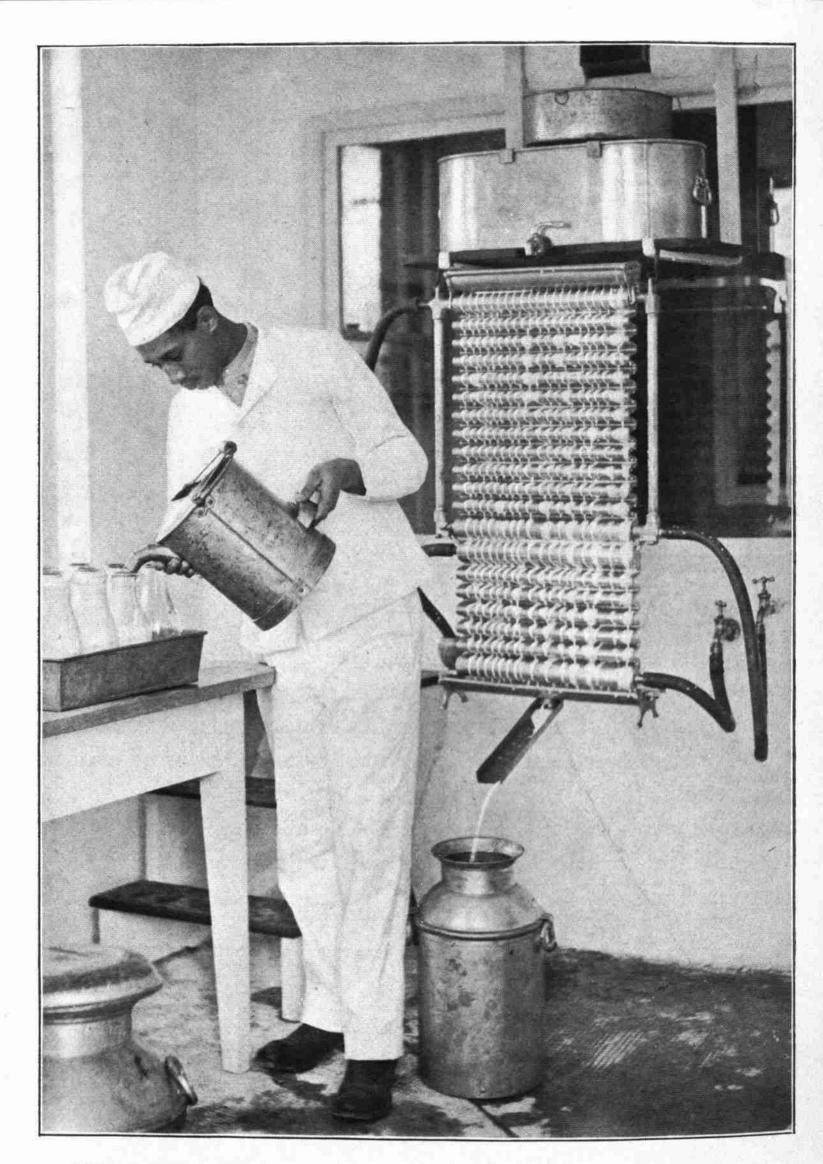


MILKERS, HAMPTON INSTITUTE

Preparatory to milking, the cow's flanks are carefully brushed, washed, and dried, and the udders cleaned and wiped. All utensils and receptacles for holding milk are thoroughly sterilized before using by being kept for twenty minutes in a steam chest heated to a temperature of 212° F. This sterilization is, of course, destructive of all germ life. The difference between the processes of sterilization and pasteurization is largely one of temperature, the temperature in the former being carried to a higher degree.



THE BOTTLING ROOM, HAMPTON INSTITUTE, HAMPTON, VA.

The pails of fresh milk are carried immediately after milking into an adjoining room, which, however, had no opening into or direct connection with the quarters where the milking is done. The milk is received by an attendant, who pours it into a raised receptacle, from which it flows to the adjoining milk room by means of an opening in the partition between the two rooms, and then down and over a cooler into a receiver.

The attendants in the milk room put the milk into sterilized bottles, which they cap and seal. The bottles of milk are then